

## Quick-Start Sourdough

2 pkgs yeast

1½ c warm water

8 oz. plain yogurt

3 tsp. salt

5-6 c flour

Grease cookie sheet, if desired, sprinkle w/cornmeal. In lg. bowl, dissolve yeast in warm water; blend in yogurt & salt. Lightly spoon flour into a measuring cup; level off. Add 2½ c flour. Blend at low speed til moistened; beat 3 min. at med. speed. By hand, stir in 2-2½ c flour to form a stiff dough. On floured surface, knead in 1 c flour til dough is smooth & elastic (about 5-8 min). Place dough in greased ~~pan~~ bowl; cover loosely w/ plastic wrap, & cloth towel. Let rise in warm place (80°-85°) til light & doubled in size about 1 hour. Punch down dough. Divide into 2 parts; shape into balls. Place on prepared cookie sheet. Cover; let rise in warm place til light & doubled in size, about 1 hr. Heat oven to 400°. With sharp knife, cut 3 slashes in top of each loaf. Brush loaves w/water. Bake @ 400° for 35-45 min. brushing w/water every 15 min til loaves sound hollow when lightly tapped. Remove from pan immediately. Makes 2 loaves.